

MONTI

at 1-PAVILION



**OTTO MANI
A COLLABORATIVE 8 HANDS
DINING EXPERIENCE**

CARLO • MARIO • FELIX • ANDREA

CANAPES

passed around

Saffron Arancini

Chef Carlo

Raspadura

Chef Mario

Foie & Chicken Liver Pâté on Crostini

Aged Balsamic

Chef Felix

Hokkaido Scallop Tartare

Apple Gel | Seaweed Chips

Chef Andrea

BREAD SERVICE

Gnocco Fritto

Squacquerone | Salsa Verde

ANTIPASTO

Chef Carlo

Tuna Tartare

Guacamole | Burratina | Basil Oil

PRIMO

Chef Mario

Risotto al Porcini

Acquerello Risotto | Porcini Mushroom | Saffron | Parmigiano Reggiano

SECONDI

Chef Andrea & Chef Felix

Turbot Roulade

Prawn Farce | Shellfish Velouté | White Asparagus

-OR-

Seared Mayura Chuck Eye Roll MS9+

Fermented Black Garlic | Banana Shallot | Parmigiano Reggiano | Amarone Wine Jus

DOLCE

Chef Andrea

The Milanese Spritz Sponge

Warm Citrus Sponge Cake • Whipped Vanilla Bean Mascarpone • Campari Fluid Gel • Prosecco Espuma

*Kindly inform us about your dietary requirements and/or food allergies upon ordering.
All prices are subjected to 10% service charge & prevailing government taxes.*